

If you are involved in producing or handling dairy foods

BE ALERT

Consider these steps to help prevent problems before they occur.

Dairy Processors

- Make it as difficult as possible for a troublemaker to tamper with food products or ingredients in your facility.
- Verify that outside vendors or contractors (plumbers, pesticide applicators, maintenance and repair workers, etc.) who work in the plant are employed by the company you hired.
- Establish a liaison with the local law enforcement agency to be prepared in case of emergencies or disasters, and invite them to review your security measures.
- Secure your water supply system with locks on wellheads and pump houses, water storage tanks, etc.
- Assess your plant for potential sabotage of bulk ingredients. Be sure connections for bulk systems are locked and secure. For example, outer connections for liquid sugar, corn syrup, flour, etc. should always be enclosed or capped and locked.
- Keep entry doors and other entrances secure and locked where fire codes permit.
- Use an employee identification system and consider background checks on new employees.
- Restrict non-employees to areas where they cannot contaminate food products.
- Have visitors sign in, show identification and wear visitor passes. Maintain visitor roster for 6-12 months.
- Personnel who move freely throughout the plant (QA and production employees) should watch for signs of sabotage, including removed or disabled protective equipment such as screens, sifters, magnets or metal detectors.
- Remind employees to report anything unusual to supervisors.
- If your company receives a telephone threat about a specific product, tape-record or write down as closely as possible every word said. Then segregate that product completely until the threat has been investigated and confirmed or eliminated.
- Inventory your potentially hazardous chemicals. Store in secure or supervised inside areas. Secure bulk delivery systems. Don't make it easy for a disgruntled employee, copycat tamperer or terrorist to get chemicals and add them to the production system.

- Restrict all personal items, such as carry bags, extra clothing and purses, from processing areas.
- For lab safety, maintain an up-to-date inventory of all hazardous chemicals and solvents and keep them secure. Keep pathogen cultures secure and lock the lab when it is not occupied. Do not allow lab materials, except sample collection materials, to be brought into the plant.
- Know your ingredient suppliers and have an inspection system for incoming ingredients. Develop accountability for all restricted ingredients such as nitrites, and for food allergens such as dairy, wheat, soy peanuts, tree nuts, eggs and fish.
- Encourage bulk haulers to leave their trucks and tankers in secure areas only. Remind them to close and lock all tank openings when unattended, and to inspect for tampering daily.
- Develop, routinely update and practice an emergency response plan to be used in case of a terrorist threat or tampering.
- Have a recall plan in place and ready for use.

Dairy Farmers

- Immediately report any unusual activity to your dairy plant or to Wisconsin Emergency Management (see number below), and to local authorities.
- Have emergency contact numbers readily available to all farm employees.
- Control access to your farm and milking facilities. Identify and escort non-routine visitors.
- Lock office doors and file cabinets.
- Maintain accurate treatment records and a written inventory of all medicinals and antibiotics used on all animals.
- Store medicines or antibiotic drugs in a secure place. Discuss this location with your veterinarian and inspector so these drugs and their labeling can be reviewed during routine inspections.
- Secure storage areas for feed, pesticides and agrichemicals. Lock bulk storage containers. Watch for any visible indicators that may show tampering has occurred.
- Be sure to report to your veterinarian any animals that are down for no apparent reason.

Report any unusual activity or threat to your local law enforcement office and Wisconsin Emergency Management

800-943-0003

Wisconsin Department of Agriculture, Trade and Consumer Protection Division of Food Safety

